

Valrhona Chocolate Soufflé Cake 14.

White chocolate ganache center, orange compote & vanilla ice cream
(approximately 10 to 12 minutes)

•

Fred's Tiramisu 12.

Angel cake, mascarpone & espresso

•

Strawberry Rhubarb Cobbler 12.

Fior di latte ice cream

•

Mocha Cheesecake 10.

Strawberry compote & whipped cream

•

Banana Cream Pie 12.

Macadamia brittle & maple ginger snap ice cream

•

Meyer Lemon Square 12.

Raspberry coulis & blood orange sorbet

•

Profiteroles 10.

Cream puff pastry, caramel ice cream & warm chocolate sauce

•

Seasonal Fruit Plate 12.

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Assorted Cookies & Biscotti Plate 9.

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Fred's Dessert Quintet 22.

Tasting plate of chef's selections

Vicente Galeas – Pastry Chef

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